Olive Garden
ITALIAN RESTAURANT

To Go!

Let Olive Garden To Go! help make your family meal special. It's our pleasure to help you relax and enjoy a traditional Italian meal with your family. Just call ahead and we'll have your order hot and ready to pickup at your convenience. *Enjoy!*

Antipasti (Appetizers)

Create a Sampler Italiano
Choose from: calamari, stuffed mushrooms, fried zucchini, chicken fingers, fried mozzarella or toasted beef and pork ravioli.
Three Choices 11.29 Two Choices 9.79
Stuffed mushrooms prepared with clams.

Bruschetta
A traditional topping of roma tomatoes, fresh basil and extra-virgin olive oil. Served with toasted ciabatta bread. 7.29

Shrimp Scampi Fritta (classic or spicy)
Lightly breaded and fried shrimp, tossed with a garlic and white wine butter sauce or a spicy cherry pepper sauce. 9.49

Caprese Flatbread
Mozzarella cheese, tomatoes and basil on flatbread crust with garlic spread. 7.79

Grilled Chicken Flatbread
Chicken, mozzarella, roasted red peppers and basil with alfredo and garlic spread. 8.99

Mussels di Napoli
Mussels in the shell, simmered with wine, garlic-butter and onions. 10.79

Hot Artichoke-Spinach Dip
A blend of artichokes, spinach and cream cheese. Served with Tuscan bread. 8.79

Lasagna Fritta
Parmesan-breaded lasagna pieces, fried and served over alfredo sauce, topped with parmesan cheese and marinara sauce. 9.29

Smoked Mozzarella Fonduta
Oven-baked smoked mozzarella, provolone, parmesan and romano cheese. Served with Tuscan bread. 8.79

Dipping Sauces for Breadsticks
Freshly prepared marinara, alfredo or five cheese marinara. 3.49

Sicilian Scampi
Large shrimp sautéed in white wine, extra-virgin olive oil, garlic and tomatoes. Served over ciabatta bread. 11.79

Stuffed Mushrooms
Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushroom caps. 7.79

Calamari
Tender calamari, lightly breaded and fried. Served with parmesan-peppercorn and marinara sauces. 9.79

Zuppe e Insalate (Soups & Salads)

Chicken & Gnocchi
A creamy soup made with roasted chicken, traditional Italian dumplings and spinach. 5.69

Pasta e Fagioli
White and red beans, ground beef, tomatoes and pasta in a savory broth. 5.69

Grilled Chicken Caesar Salad
Grilled chicken over romaine in a creamy Caesar dressing topped with parmesan cheese and croutons. 10.99

Minestrone
Fresh vegetables, beans and pasta in a light tomato broth – a vegetarian classic. 5.69

Zuppa Toscana
Spicy sausage, russet potatoes and cavolo greens in a creamy broth. 5.69

Garden-Fresh Salad
Our famous house salad, tossed with our signature Italian dressing. 6.39

Pizze (Pizzas)

Create Your Own Pizza
Choose up to four toppings. 12.79
Pepperoni, Italian sausage, mushrooms, onions, bell peppers, black olives or roma tomatoes.

Chicken Alfredo Pizza
Pizza topped with grilled chicken, Italian cheeses, alfredo sauce and scallions. 12.79

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Cucina Classica (Classic Recipes)

Lasagna Classico
Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.** 14.29

Five Cheese Ziti al Forno
Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses. 12.79

Spaghetti with Meat Sauce
Traditional meat sauce seasoned with garlic and herbs over spaghetti.** 11.99
With meatballs or Italian sausage. 13.99

Cheese Ravioli
Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.** 12.29

Fettuccine Alfredo
Parmesan cream sauce with a hint of garlic, served over fettuccine. 12.99

Chicken Parmigiana
Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti. 14.99

Ravioli di Portobello
Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 12.99

Eggplant Parmigiana
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti. 12.99

Tour of Italy
Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo.** 17.29

Lighter Italian Fare

Flavorful Entrées Under 575 Calories

Venetian Apricot Chicken
Grilled chicken breasts in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes. 14.79

Herb-Grilled Salmon
Salmon filet brushed with Italian herbs and extra-virgin olive oil. Served with seasoned broccoli. 18.49

Capellini Pomodoro
Roma tomatoes, garlic, fresh basil, extra-virgin olive oil and marinara sauce tossed with capellini. 11.49
With grilled chicken 2.79; grilled shrimp 3.79
Calories: add grilled chicken 110; add grilled shrimp 50

Seafood Brodetto
Scallops, shrimp and delicate tilapia with spinach and mushrooms simmered in a light white wine and marinara-saffron broth. Served with toasted ciabatta bread. 17.79

Lasagna Primavera with Grilled Chicken
Hand-folded lasagna filled with zucchini, squash and bell peppers, topped with a tomato-basil sauce, grilled chicken and a creamy parmesan drizzle. 12.49

We will gladly substitute whole wheat linguine for any pasta or vegetables for any side.

If you would like additional nutritional or food allergy information, including our gluten free selections, please ask your server or scan here.

Soup or salad is always on us!
With any entrée or pizza, enjoy garden-fresh salad prepared just for you, or one of our delicious soups, made from scratch.

*THESE MENU ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**Our meat sauce is made with pan-seared beef and Italian sausage.

Prices and menu items are subject to change.

Pollo (Chicken)

New! **Grilled Chicken Toscano**
Grilled chicken breasts with a sweet red wine demi-glace. Served with fresh spinach and parmesan risotto with tomatoes. 14.49

Moscato Peach Chicken
Grilled chicken breasts with a moscato wine and peach glaze served with spinach, tomatoes and curly mafalda pasta in a creamy parmesan sauce with a touch of pancetta bacon. 14.99

Stuffed Chicken Marsala
Oven-roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy marsala sauce. Served with garlic parmesan mashed potatoes. 16.99

Chicken Marsala
Sautéed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with Tuscan potatoes and bell peppers. 16.29

Chicken Scampi
Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 15.49

Chicken Alfredo
Grilled chicken tossed with fettuccine and fresh alfredo sauce. 14.99

Chicken & Shrimp Carbonara
Served with pasta in a creamy parmesan sauce with bacon and roasted red peppers. 17.79

Pesce (Fish & Seafood)

Shrimp Mezzaluna
Crescent-shaped ravioli filled with four Italian cheeses, tossed with sautéed shrimp and tomatoes in a white wine cream sauce. 14.29

New! **Baked Parmesan Shrimp**
Shrimp baked with penne pasta in a creamy parmesan sauce, topped with tomatoes and crispy parmesan breadcrumbs. 15.49

Spicy Shrimp Vesuvio
Shrimp sautéed in a spicy blend of hot cherry peppers, roasted red peppers, spinach and arrabbiata sauce. Served over bucatini pasta, topped with smoked pancetta bacon. 15.49

Seafood Alfredo
Sautéed shrimp and scallops tossed with creamy fettuccine alfredo. 16.49

Parmesan Crusted Tilapia
Oven-baked delicate white fish crusted with parmesan cheese. Served with roasted asparagus. 15.99

Lobster Cannelloni with Shrimp
Lobster, shrimp and mascarpone cheese-filled cannelloni in a creamy seafood sauce, topped with shrimp, mushrooms and spinach. 18.79

Carne (Beef & Pork)

Mixed Grill*
Skewers of grilled marinated steak and chicken with a rosemary demi-glace, served with Tuscan potatoes and roasted asparagus. 17.49
Steak prepared medium unless otherwise requested.

Grilled Sausage & Peppers Rustica
Italian sausage, bell peppers and fresh mozzarella with penne in a zesty marinara sauce. 12.79

Grilled Pork Veneto
Tender boneless pork ribs topped with a sweet red wine glaze, served with tomato and mozzarella ravioli topped with roasted garlic tomato sauce and alfredo. 15.49

Steak Gorgonzola-Alfredo*
Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce. 16.79
Steak prepared medium unless otherwise requested.

Braised Beef & Tortelloni
Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. 15.49

Steak Toscano*
Grilled 12 oz choice center cut strip steak brushed with Italian herbs and extra-virgin olive oil. Served with Tuscan potatoes and bell peppers. 20.79

Lunch Entrées

Cucina Classica (Classic Recipes)

Lasagna Classico
Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.** 10.49

Five Cheese Ziti al Forno
Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses. 9.79

Spaghetti with Meat Sauce
Traditional meat sauce seasoned with garlic and herbs over spaghetti.** 9.79
With meatballs or Italian sausage. 10.99

Chicken Parmigiana
Parmesan-breaded chicken breast, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti. 11.29

Fettuccine Alfredo
Parmesan cream sauce with a hint of garlic, served over fettuccine. 9.79

Eggplant Parmigiana
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti. 9.79

Cheese Ravioli
Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.** 9.49

Soup, Salad & Breadsticks
Our garden-fresh salad, choice of homemade soup and warm garlic breadsticks. 7.49
Available until 4 p.m. daily at this special price.

Pollo, Pesce e Carne (Chicken, Seafood, Beef & Pork)

Seafood Alfredo
Sautéed shrimp and scallops tossed with creamy fettuccine alfredo. 12.79

Chicken Scampi
Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 12.29

Chicken Alfredo
Grilled chicken tossed with fettuccine and fresh alfredo sauce. 11.29

Shrimp Mezzaluna
Crescent-shaped ravioli filled with four Italian cheeses, tossed with sautéed shrimp and tomatoes in a white wine cream sauce. 12.29

Spicy Shrimp Vesuvio
Shrimp sautéed in a spicy blend of hot cherry peppers, roasted red peppers, spinach and arrabbiata sauce. Served over bucatini pasta, topped with smoked pancetta bacon. 12.29

Braised Beef & Tortelloni
Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. 12.29

Grilled Sausage & Peppers Rustica
Italian sausage, bell peppers and fresh mozzarella with penne in a zesty marinara sauce. 10.79

Lighter Italian Fare

Flavorful Entrées Under 495 Calories

Venetian Apricot Chicken
Grilled chicken breast in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes. 11.29

Linguine alla Marinara
Pasta with a zesty blend of ripe tomatoes, onions and herbs. 8.79
With grilled chicken 2.79; grilled shrimp 3.79
Calories: add grilled chicken 110; add grilled shrimp 50

Capellini Pomodoro
Roma tomatoes, garlic, fresh basil, extra-virgin olive oil and marinara sauce tossed with capellini. 9.29
With grilled chicken 2.79; grilled shrimp 3.79
Calories: add grilled chicken 110; add grilled shrimp 50

Ravioli di Portobello
Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 9.99

Calzones & Italian Sandwiches

Served with choice of homemade soup or garden-fresh salad.

Chicken Alfredo Calzone
Handmade with grilled chicken, spinach, Italian cheeses and a parmesan cream sauce. Served with a side of alfredo. 8.49

Pizzaiola Calzone
Handmade with Italian sausage, pepperoni and marinara. Served with a side of marinara. 7.99

Shrimp Scampi Fritta Sandwich
(classic or spicy)
Crispy fried shrimp with a garlic and white wine butter sauce, or a spicy cherry pepper sauce topped with arugula and marinated tomatoes.
Half 8.49 Whole 10.99

Chicken Parmigiana Sandwich
Parmesan-breaded chicken breast, fried and topped with Italian cheeses and marinara sauce.
Half 7.99 Whole 10.49

New! **Italian Meatball Sandwich**
Sicilian meatballs and our signature combination of alfredo and marinara sauces with Italian cheese.
Half 7.49 Whole 9.99

New! **Sausage & Peppers Sandwich**
Italian sausage and bell peppers topped with melted Italian cheeses and a zesty marinara sauce.
Half 7.49 Whole 9.99

Available until 4 p.m. Monday - Friday.

Desserts

Tiramisu
The classic Italian dessert. A layer of creamy custard set atop espresso-soaked ladyfingers. 6.49

White Chocolate Raspberry Cheesecake
Raspberry-swirled white chocolate cheesecake topped with slivers of white chocolate. 6.49

Lemon Cream Cake
Delicate white cake and lemon cream filling with a vanilla crumb topping. 6.49

Black Tie Mousse Cake
Rich layers of chocolate cake, dark chocolate cheesecake and creamy custard mousse. 7.29

Chocolate Mousse Cake
Rich chocolate brownie topped with a layer of creamy chocolate mousse. 5.39

Zeppoli
Soft, traditional Italian doughnuts dusted with powdered sugar, served with chocolate sauce for dipping. 6.49

Dolcini
Piccoli Dolci "little dessert treats", layered with cake, mousse, pastry creams and berries.
Three Choices 7.29 Each 2.79
Choose from: Chocolate Mousse, Limoncello Mousse, Strawberry & White Chocolate, Amaretto Tiramisu, Dark Chocolate Caramel Cream

Non-Alcoholic Beverages

New! **Blackberry Blood Orange Tea**
The fresh and fruity flavors of blackberry and blood orange mixed with iced tea.

New! **Strawberry Passion Fruit Limonata**
A sweet, refreshing mix of strawberry, passion fruit, lemonade and sparkling water.

New! **Pomegranate Citrus Acqua Fresca**
A flavorful **zero-calorie** blend of lime, lemon and pomegranate mixed with sparkling water.

Italian Sodas
Raspberry, vanilla, orange, cherry, caramel or lemon syrup mixed with soda water.

Smoothies
A frozen blend of fruit purée and creamy non-fat yogurt. Choose from strawberry, wild berry or peach-mango.

Specialty Coffees & Hot Teas
Caffè la Toscana Coffee, Lavazza Espresso, Caramel Hazelnut Macchiato, Caffè Mocha, Cappuccino, Frozen Cappuccino, Caffè Latte, Herbal & Flavored Hot Teas

Iced Teas & Raspberry Lemonade
Bellini Peach-Raspberry Iced Tea, Fresh Brewed Iced Tea, Raspberry Lemonade

Italian Bottled Waters
Acqua Panna, San Pellegrino

Fruit Juices
Apple, Cranberry, Orange, Pineapple

Fountain Drinks
Coca-Cola®, Diet Coke®, **NEW** Coke Zero®, Sprite®, Dr Pepper®, **NEW** Fanta Zero Orange®, **NEW** Minute Maid Limeade®

Share Italian Generosity!

Enjoy the flavors of Italy with friends & family.

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